

Soft Pumpkin Cookies

Combine in a bowl:

2 1/2 cups flour
1 tsp.baking soda, 1 tsp. baking powder, 1
tsp. ground cinnamon
1/2 tsp. ground nutmeg and 1/2 tsp.
salt....

Beat in a large mixer bowl until well
blended:

1 1/2 cups sugar
1/2 cup butter = 1 stick butter softened

then beat in until smooth:

1 cup libby's pure pumpkin
1 large egg and 1 tsp. vanilla

Gradually beat in flour mixture....
Note you can add walnuts or I like to use
raisins..

You can use a cookie scoop for same size
cookies or just drop
by heaping teaspoonful onto your
parchment paper...

Bake on 350 degrees 15-18 minutes

Glaze's for the cookies:

Mix in a small bowl:

Note : *I pour into a quart size ziplock bag
and cut
a small corner off the end.. then glaze back
and forth over the cookies
and let dry completely on cookie racks for

drip off excess..Pretty..Yum

1st Glaze option

1 cup powdered sugar , 1 tsp. finely grated
orange peel , 2 tablespoons
orange juice... (my favorite)

or

2nd Glaze option

2 cups powdered sugar. 3 tablespoons milk
, 1 tablespoon melted
butter and 1 tsp. vanilla...